

Curry-Roasted Butternut Squash and Chickpeas

- Recipe by [Melissa Rubel Jacobson](#)

This Indian twist on the traditional Thanksgiving dish of roasted butternut squash is supereasy: After tossing the squash and chickpeas with curry and cayenne, Melissa Rubel roasts them, then drizzles the dish with a cooling cilantro-spiked yogurt sauce.

- ACTIVE: **30 MIN**
- TOTAL TIME: **1 HR 30 MIN**
- SERVINGS: **12**

- HEALTHY
- MAKE-AHEAD
- STAFF-FAVORITE
- VEGETARIAN

Ingredients

- 1. 2 large butternut squash (5 1/2 pounds)—peeled, seeded and cut into 1-inch dice
 2. One 19-ounce can chickpeas—drained, rinsed and dried
 3. 1/4 cup extra-virgin olive oil
 4. 1 tablespoon mild curry powder
 5. 1/4 teaspoon cayenne pepper
 6. Kosher salt and freshly ground pepper
 7. 3 cups plain whole-milk yogurt
 8. 3/4 cup finely chopped cilantro
 9. 3 tablespoons fresh lemon juice

Directions

1. Preheat the oven to 375°. In a large bowl, toss the butternut squash with the chickpeas, olive oil, curry and cayenne and season with salt and pepper. Spread the squash cubes and chick peas on a large rimmed baking sheet and roast for 1 hour, or until tender.
2. Meanwhile, in a medium bowl, stir the yogurt with the cilantro and lemon juice and season with salt and pepper.
3. Spoon the roasted butternut squash and chickpeas onto a platter and drizzle with 1/2 cup of the yogurt sauce. Serve the remaining yogurt sauce on the side.

Notes

The cilantro-yogurt sauce is also an excellent accompaniment to the [Indian-Spiced Turkey Breast](#) and the [Fragrant Cauliflower in Tomato Sauce](#).